



Our menu focuses on elevating traditional Portuguese & Italian dishes by offering a taste of the classic favorites and a view of the contemporary flavors of the season.

APPETIZERS

APIRITIVO DA CASA

Calamari, Beef Wellingtons, Oysters Fiorentina, Risotto Fritters 40

OSTRICHE ROCKEFELLER

Brick Oven Oysters, Fennel, Bacon, Spinach, Parmesan 14

SALADA DE POLVO

Baked Octopus, Garlic, Olives, Parsley, Olive Oil, Apple Cider Vinegar, Crostini 13

FOLHADOS DE BEEF

Puff Pastry, Filet Tips, Shitake Mushrooms, Shallots, Light Dijon Sambuca Sauce 13

PIADINA COM PRESUNTO

Flat Bread, Fig Compote, Cream Cheese, Prosciutto, Arugula, Balsamic Reduction 14

CALAMARI FRITTI

Lightly Battered Squid, Deep Fried, Marinara Sauce 13

SOUPS

BISCOTTO COM ARAGOSTA

Lobster, Brandy, Herbs, Heavy Cream 8.5

SOPA DE ABOBERA

Roasted Butter Nut Squash, Ginger, Candied Walnuts, Crème Fraîche, Sage 8.5

SALADS

SALADA DE BETERRABA NO FORNO

Brick Oven Roasted Red & Gold Beets, Pistachios, Fennel, Green Apples, Clementine Orange Sections, Citrus Vinaigrette Dressing 8.75

INSALATA CESARE

Romaine Hearts, Anchovies, Croutons, Home Made Caesar Dressing \$8.75

INSALATA CARMELLO'S

Corn, Tomatoes, Pancetta, Cheddar, Crispy Onions, Buttermilk Ranch 8.75

ENTREES

PASTA VEGETARIANA

Angel Hair Pasta, Julienne Vegetables, Sundried Tomatoes, Pine Nuts, Basil Pesto, Garlic Olive Oil, Marinara Sauce 21

LASAGNA BOLOGNESE

Pasta Layered With Ricotta Cheese, Sausage, & Veal Baked In A Tomato Sauce, Grilled Asparagus \$22

SPAGHETTI CARBONARA

Spaghetti, Sautéed Onions, Bacon, Pecorino Romano & Parmesan Cheeses, Egg Yolk Cream Sauce, \$22

TORTILLINI CREAM OF ROSA

Cheese Tortellini, Grilled 6oz Chicken Breast, Mushrooms, Rose Cream Sauce \$25

RAVIOLI COM COELHO

Braised Rabbit, Carrots, Onions, Celery, Fresh Herbs, Parmigiano-Reggiano & Ricotta Cheese, Light Dijon Sambuca Sauce 32

SPECIALE DELLO CHEF

Jumbo Scallops, Shrimp, Crabmeat, Delicate Garlic Champagne Cream Sauce, Capellini 35

SALMONE FIORENTINA

Fresh Filet Salmon, Crabmeat, Spinach, Olive Oil, Garlic, White Wine, Potato Leek Cake 33

CIOPPINO

Half Lobster, Mussels, Clams, Shrimp, Calamari, Onions, Peppers, Linguini, Saffron Marinara Sauce 38

POLLO PIEDMONTESE

Grilled Chicken Breast, Italian Sausage, Roasted Peppers, Pine Nuts, Tomatoes, Wild Mushrooms, White Wine Sauce, Four-Cheese Orzo 28

MANZO RAGÙ

Slow Cooked Short Ribs, Carrots, Onion, Coriander, Fennel, Pappardelle Pasta, Shaved Parmesan 30

SALTIMBOCCA ROMANA

Veal Medallions, Prosciutto, Fresh Sage, Mushroom Risotto, Sugar snaps, Madeira Cream Sauce 33

PERNIL DE CORDEIRO

Red Wine Braised All Natural Lamb Shank, Roasted Fingerlings Potatoes, Glazed Baby Carrots, Roasted Cauliflower 33

COSTELAO DE VACA

22oz Bone In Roasted Rib Eye, Chianti Wine, Oyster Mushrooms, Garlic Mashed Potatoes, Broccolini 45

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

*** Ask to Sub Gluten-Free Penne Pasta

 **GLUTEN-FREE**  **HEALTHIER OPTIONS**  **VEGETARIAN OPTION**

MERRY CHRISTMAS!